

Summary of Findings by Facility Type											
Facility Type=Nursing Homes	n=33										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	18	55%	15	45%	0		0		0		
Approved Source 1A	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	1	100%	0	0%	6	18%	26	79%	0	0%	100%
Proper Cooking Temp 4B	3	75%	1	25%	4	12%	25	76%	0	0%	100%
Proper Cooking Temp 4C	1	100%	0	0%	4	12%	28	85%	0	0%	100%
Proper Cooking Temp 4D	6	100%	0	0%	4	12%	23	70%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	29	88%	4	12%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	22	67%	11	33%	0	0%	100%
Proper Cooking Temp 4H	8	100%	0	0%	1	3%	24	73%	0	0%	100%
Rapid Reheating/Hot Hold 5A	4	50%	4	50%	1	3%	24	73%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	9	27%	24	73%	0	0%	100%
Rapid Reheating/Hot Hold 5C	11	92%	1	8%	0	0%	21	64%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	1	100%	3	9%	29	88%	0	0%	100%
HSP Juice 6A	33	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	31	94%	2	6%	0	0%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	31	94%	2	6%	0	0%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	11	69%	5	31%	1	3%	16	48%	0	0%	100%
Proper Cooling Procedure 7B	10	77%	3	23%	3	9%	17	52%	0	0%	100%
Proper Cooling Procedure 7C	9	82%	2	18%	1	3%	21	64%	0	0%	100%
Cold Hot 8A	22	67%	11	33%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	19	90%	2	10%	1	3%	11	33%	0	0%	100%
Hot Hold 9B	2	100%	0	0%	4	12%	27	82%	0	0%	100%
Time 10A	24	75%	8	25%	1	3%	0	0%	0	0%	100%
Time 10B	23	77%	7	23%	1	3%	2	2%	0	0%	100%
Time 10C	15	48%	16	52%	1	3%	1	1%	0	0%	100%
Time 10D	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Separation 11A	29	91%	3	9%	1	3%	0	0%	0	0%	100%
Separation 11B	26	84%	5	16%	2	6%	0	0%	0	0%	100%
Separation 11C	30	91%	3	9%	0	0%	0	0%	0	0%	100%
Separation 11D	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	21	64%	12	36%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	22	69%	10	31%	0	0%	1	3%	0	0%	100%
Good Hygenic Practices 14A	28	88%	4	13%	0	0%	1	3%	0	0%	100%
Prevention Hand Contamination 15A	24	77%	7	23%	0	0%	2	6%	0	0%	100%
Handwash Facilities 16A	27	82%	6	18%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	0	0%	33	100%	0	0%	0	0%	0	0%	100%
Chemicals 18A	23	100%	0	0%	10	30%	0	0%	0	0%	100%
Chemicals 18B	29	88%	4	12%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	33	100%	0	0%		0%	100%
TOTALS	655	81%	152		373		338		0		